HOME AND SOCIETY.

THE CHAT OF THE SEASON.

A young man who is stopping at a well-known watering place had an amusing experience the other day. At one of the neighboring hotels he had met a fair Southerner who greatly captivated his rather susceptible fancy. His request to be allowed to call met with a gracious assent, and the next day he presented himself at the door of her mother's sitting room. "Come in," called out a strident voice as he knocked at the door; on opening he was surprised to see no one in the room, but from the next apartment came an injunction in the same harsh accents to "sit right down in the parlor." Wondering not a little at his reception he took a chair, but his astonishment may be imagined when he heard his fair one summoned in the following manner: "Mary Anne, you've got a beau;" "Mary Anne, you've got a beau!" and his equanimity was not even restored when his inamorata entered and laughingly explained that the culprit was a huge green parrot.

The Gordon sash never obtained much favor among men who dress particularly well; there was something about it that was too "dressy" and conspicuous to suit a quiet taste, and this summer it is considered almost obsolete. The narrow, plain russet belt is now declared to be the thing to wear with flannel suits. The flannel shirt also seems a thing of the past, except in the "rural country," and is replaced by cheviots and Oxfords. These shirts are laundried without starch, with the exception of the collars and cuffs, which are stiff and are generally worn with gold studs. The delicate colors of pink and blue which seem to be the favorite this season are very becoming, and look particularly well with white flannels. White flannel trousers with a light gray homespun jacket, russet belt, and cheviot shirt look always decidedly good form; while the narrow-striped flannel suits, with coat and trousers to match, still hold their own as general favorites.

In the way of shoes russet leather Oxfords are worn as much as ever; but the colors are rather darker than last year. In fact a well-dressed man is almost always eminently "quiet" in his colors, although the bright red neckties worn this year with gray and brown suits are such pretty innovations in the way of color that they have become very popular.

When you travel be sure and take with you a few rubber bands such as are to be found at any stationer's. Handglasses and bottles can be insured from breakage by slipping a couple over each article; in case of bottles put one lengthwise to keep the stopper in as well. It is curious that such a simple device should be an adequate protection, but we are assured it is the safest way to protect anything made of glass.

"You can judge of the cause of a headache in many instances by its location," said the Doctor after he had asked his little patient where the pain was that she complained of. A dull headache in the front of the head, particularly above the eyes, proceeds almost invariably from indigestion, and can be treated accordingly. At the back of the head, however, just above the neck, a steady pain betokens congestion or too much blood in the brain. An excellent remedy for this is to apply a mustard plaster on the spine just below the neck; this almost invariably draws the blood away from the head and gives relief.

Neuralgic headache is unmistakable through the sudden darting character of its pains. Cloths wrung out of the hottest water one can stand help this suffering sometimes to a great extent.

Old newspapers have many uses. That they are a great protection to ice has already been mentioned, and an experienced housekeeper now sends us the following: "Keep all your papers, not only for lighting fires, but for cleaning mirrors and windows, the results being far more satisfactory than by the use of cloths. "Dip the paper in cold water and wring it out thoroughly. After rubbing well with this, go over the glass with a dry paper until no moisture remains." From an old colored woman, too, we receive the following testimony as to their merits: "Got any papers, honey, to give me?" she said as she was going home after a day's cleaning. "I dare say I can find you some, Aunty," said the house mistress; "What do you want them for?" "Dey hav' lots o' uses, chile," answered the old woman. "I ken cut 'em up in strips and stuff pillows; I lines my quilts with 'em, for dey is warm es toast, and dey keep out all de cold air from de flo' if I spreads 'em under de cyarpet."

And here is still another suggestion. "What do you think of my chest protector?" said the family doctor as he unbuttoned his heavy overcoat, and took out a thick layer of newspapers which were tacked together *in the shape of a child's* bib. "When I have a long, cold drive before me I always use this patent arrangement of mine, for I find that nothing gives more adequate protection with less bulk and inconvenience than newspapers. You know I had pneumonia last year, and I am obliged to be careful."

"My pillow is so hot!" is the frequent plaint of the tired invalid who vainly seeks some cool spot on which to rest her fevered head. "Change the pillows frequently," we are told by an authority on nursing, "as nothing is more restful to a patient in summer than to have a cool support to head and back." The following suggestion, therefore, may prove to be of service: Take writing paper of any kind—old letters and envelopes can all be made of use—and cut in slips of two inches long and about half an inch wide. Curl these with a dull knife, and after stuffing the pillow case with them sew up the end. The result will be a very comfortable pillow through which there will be a constant circulation of air, and which will remain perfectly cool.

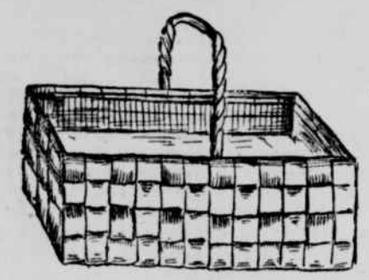
In an old Sag Harbor paper of the year 1804 appears the following: "The husband of a pious woman having occasion to make a voyage, his wife sent a note to the parson to be read the next Sabbath in meeting:—'Jim Kenny having gone to see his wife desires the prayers of the congregation that he may mercifully be preserved from danger.' It is to be presumed that the good lady's orthography and punctuation were not altogether correct."

A fault in furnishing of which the young housekeeper is quite likely to be guilty is monotony. The mania for having everything matched has ruined as many handsome rooms as has the love for crude colors and loud display. In these days when the multitudes are beginning to learn the rudiments of artistic decoration it is more common to find a room a failure in effect because of its monotony of color than because of an array of colors which, as the French express it, "swear at one another." It requires keen artistic perception and a "feeling for color" which few possess to arrange a great salon with its varied corners, fittings and draperies, so that it shall be exquisite in all its parts, and still form a beautiful and harmonious whole. It is well, perhaps, that wealthy people can hand over such rooms to artistic decorators who understand colors and materials and their relations to each other. Such rooms are good in effect, in proportion, of course, to the skill of the decorator. The mistakes which people of moderate means and a limited amount of taste and knowledge of color make is to copy such rooms. It is as though the simple ballad singer should travesty the method of the grand prima donna, and thereby lose all her simplicity and attractiveness. It requires good sense almost akin to genius to understand your limitations; but only as you do so can you make a success of the furnishing of the simplest room or of any undertaking, simple or momentous. Almost any woman can tell when her room is a failure, though she cannot always tell what element produced the result. Remember the most important thing in a plain parlor is simplicity. Weed out all coarse decorations. Do not, above all things, attempt to match all the shades in the room. Nothing is more funereal than a room in one tone. Different shades of the same color are necessary as a rest for the eye; and there should be a harmonious relief in a different color. In furnishing a new room, it is always wisest after selecting the wall decoration and floor covering to put in the room at first only what is essential, and to add artistic bits from time to time, as they seem to fit harmoniously into their places. Such a room as this is a growth from ourselves, an expression of our own individuality. In this gradual method of furnishing one is not as likely to make blunders in ornamentation.

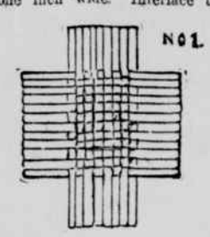
The china closet has come to be an established piece of furniture in every dining-room. The prettiest ones are those that fit across the corner in the old-fashioned way. They are often made with plate-glass shelves, bevelled on the edges and furnished with mirrors at the back. Some of the new closets, however, are made up with simply polished shelves of wood. The rectangular china closets may have shelves of glass or transparent sides and front of glass, so that all its contents are displayed. Sometimes the sides of the china closet are cut out in fretwork design.

A very simple way to display dining-room china consists of shelves of handsome wood arranged, one above the other, against the wall in some suitable place over the mantle or over a table. The wall back of the shelves should be papered with dark terra-cotta or some good color to show off the china. Plates should lean against the wall, and cups and saucers and other pieces may be ranged about. Little brass hooks may be fastened on the edge of the shelves, and small pitchers and tiny bits of bric-a-brac may be hung on these. The objection to such an open cupboard as this is that it collects the dust; but there is scarcely any ornamental part of the room that is not open more or less to the same objection. For this reason, however, the closed china closet is more useful.

A pretty brass basket for holding cards, photographs or any other odds and ends can be made quite easily and has a very effective appearance.



The size can, of course, be adapted to the use intended. The model given, which was used for holding photographs of various sizes, is about 9 1-2x14 inches and the following directions will serve to give the proportions. Buy some thin sheet brass and with shears or large scissors cut eight strips twenty-five inches long and one inch wide, and twelve strips twenty inches long and one inch wide. Interlace these and the



mat is formed for the bottom, as in No. 1. Turn the remaining ends up at right angles to the bottom. Now cut four strips, the same width as the others, but forty-eight inches long. Bend them to correspond exactly with the outer edge of the bottom mat and slip them down over the upturned side pieces, these being woven inside and outside, alternately, pressing down each corner as you come to it. The ends of these pieces will be found to overlap and can be completely hidden by being placed at the right point in the basket work. Now that the sides are built up, take a flat brass rod a quarter of an inch wide, and

make two squares with it, like No. 2, corresponding in size with the bottom. To bend the corners of this rod, neatly file half through the rod at each corner, point with a three-cornered file before bending, and rivet the ends neatly together. Place one of these squares on the inside of the basket, near the top, and turn over the brass edges, hammering them down, so that the second square can be placed over them and just under the first, covering all the ends. Now all that remains to be done is the handle; for this take a brass rod three-eighths of an inch square and eighteen inches long, file a shoulder at each end to rest on the edge of the basket, and then place one end of the rod in a vise and with a monkey-wrench at the other end turn it around until it is curled like a rope. Mark on a piece of paper the width of your basket and draw between those points the curve you wish your handle to assume; then bend it with a wrench to correspond with your drawing. The shoulders of the handle will rest on the brass rod that runs around the top and can be riveted in position. Any blacksmith or tinsmith can do the riveting for you if you have not the necessary conveniences.

A convenient little cabinet, which should be placed high up out of the reach of children and made with a door and lock and key, should contain the family store of drugs which it is necessary to keep on hand. Every bottle should be labelled in large and distinct lettering. There should be a separate corner, locked up by a separate key, where any drugs of a poisonous or dangerous nature are kept. All the serious mistakes which have been the occasion of loss of life or sometimes of life-long suffering were the result of a moment's forgetfulness or the absence of labels or of lock and key. Careless people are perpetually playing with danger. They leave powerful drugs like oxalic acid and other acids used commonly for cleaning brass about the kitchen with very little care, and it is wonderful that more accidents have not occurred from this very source. There is no special need of using oxalic acid at all. Half a lemon dipped in salt will do all the work of oxalic acid in cleaning copper boilers, brass tea-kettles and other copper or brass utensils. There are many drugs, however, of a dangerous nature that may be needed, and these certainly should be kept in a medicine closet locked up in an alcove by themselves.

We commend the simplicity of this little gown, which is a pink and white gingham made in the plainest way and finished at the neck and wrists with soft

ruffles of white muslin. A white gros-grain ribbon tied with long ends at the back confines the waist, and the corsage, which is perfectly fitted, is cut diagonally.

A shamrock table is a little table with a trefoil top and lower shelf in the same shape. It is useful for a lamp-table or to hold bric-a-brac. Botanists tell us that the much-talked-of shamrock of Ireland is not a plant which grows alone in the Emerald Isle. In different parts of Ireland different plants are called shamrock. The oxalis acetosella, or the common white wood-sorrel, which is indigenous to Ireland, is called shamrock in some parts of the island; though the common white clover (trifolium repens) is usually called shamrock by the peasants, and is the plant commonly mailed to this country as a memorial of St. Patrick's Day. It cannot be the original shamrock, however, as it is not indigenous to the country and has only been introduced there within the last two hundred years. It was not growing there when St. Patrick visited the country. The little leaf that he held up to illustrate the Trinity was undoubtedly the white wood-sorrel, which grows everywhere in wild wooded countries. Neither could it have been the shamrock of which Spencer speaks and of which he says the Irish made food and drink. No one can imagine the clover being used for food and drink, but the oxalis has long been known to cookery. Its leaves make an excellent salad, and the juice of the leaves mixed with water makes a palatable drink, though it could not be used in excessive quantities, on account of the oxalic acid in it which gives it its flavor.

An excellent way of cooking tomatoes is to cut them in slices, season them with salt and pepper, dip them in beaten egg, then in fine breadcrumbs. The slices should be at least a quarter of an inch thick and the tomatoes firm and cold when cut. After the slices are prepared lay them in a frying basket and plunge them for a moment into hot fat.

Another way of cooking tomatoes is to scald them and skin them. Make a little hole in the top of each tomato. Set them in a dripping pan and let them bake till they are thoroughly done, when a clear water will nearly cover them. Take up the tomatoes and pour the juice which was around them into a saucepan and boil it down. Stir in a lump of butter and a little flour to thicken it to the consistency of a cream sauce, and season with salt and pepper, pour over the tomatoes and serve.

"I should like to say a word about too much tennis," writes a mother of would-be athletic girls. "Played for an hour in the morning it is well enough, and I dare say it is a healthy exercise; but my experience is that if a girl 'goes in,' as they say, for it and practises for a really good player she almost invariably breaks down. If you notice, tennis players are almost always pale; even the men are not generally young fellows of much physique. I have decidedly come to the conclusion that in spite of all that is said and done it is not a very desirable exercise except in the most moderate way—there is too much shock to the system. I do not consider it very good even for a man, and for a girl it is in my opinion positively injurious. Of course I am not speaking of moderate playing; it is only where the desire to excel comes in that it becomes dangerous."

At the present time when Madagascar curtains can be bought as low as 90 cents apiece it is well to draw attention to some of the possibilities of this material. These artistically striped pieces of grass-cloth range from two to three yards in length by about a yard and an eighth in width, the width consisting often of two breadths, a little over twenty inches wide. The colors of these striped curtains are terra-cotta, green, gray, dark-brown and natural ecru, so that they harmonize with almost any decoration. The peculiar property of this Madagascar grass-cloth is that it resists dust. Madagascar women use these striped "lambas"—the native term for these cloths—to wear over their heads and shoulders to protect them from the dust and heat of the sun. This cloth never seems to get dirty, on account of its dust-resisting qualities, though it is said that it can be washed if necessary. It fades a little with time, or rather tones down a little in color; but unless exposed to the bright sun it does not bleach out.

We gave some weeks ago a few notes on the use of this material in upholstering rattan furniture. There is nothing more picturesque for upholstering rattans than this, except some of the cretonnes now in market. It gives a quaint and foreign look to this furniture. These cloths may be used in the dining-room for curtains and sofa cushions; in the bedrooms for night-dress cases, for comb bags and for slipper or shoe bags; in the kitchen for tea-kettle holders and iron holders, an interlining of wool wadding being placed between two layers of this cool material. It may be made into bags also for dusting cloths, and indeed all varieties of bags may suitably be made of this picturesque, dust-resisting material. At this season of the year, when many bazar tables are in progress and ladies are preparing fancy articles for the later bazars before the holidays, these suggestions may be specially useful. A little dash of red or one of the brighter colors used in these stripes given by ribbon, or better yet, by cotton, will help to brighten the effect of the various articles.

The town of Banbury, according to that facetious divine Dr. Fuller, for a hundred years before his time was famous for cakes and zeal. Of the zeal of the town we can have no doubt, if we credit the old Royalist song:

In Banbury I came,
O profane one,
There I saw
A Puritan one
Hanging of his cat
On Monday
For killing of a mouse
On Sunday.

Of the Banbury cakes themselves we may have abundant proof if we take a journey into Devonshire, where at the Banbury station the true cakes may be bought. They are dainty little cakes of paste, filled with a sweet, spiced mixture of fruit and candied peel. A genuine old English housewife gives the following recipe for them: Make a sufficient quantity of nice puff paste; roll it out a quarter of an inch thick; cut it into circles about four inches across, using the cover of a small tin pail to outline the circle and a sharp knife to cut it. The preparation for the inside of the Banbury cakes must be made beforehand. It calls for half a pound of currants, four ounces of candied citron shredded, four ounces of candied lemon peel cut very small, the yellow rind of one orange grated, half a pound of strained honey, a teaspoonful of cinnamon, half a teaspoonful of cloves and half a teaspoonful of allspice. Mix with these ingredients a wine glass of brandy. Stir them all together. The mixture should be as stiff as mincemeat. The spices should all be ground. If the mixture is thinner than mincemeat add a little more of the fruit. Put two teaspoonfuls of this mixture in each of the circles of paste and fold the two opposite sides over each other completely to inclose it. Lap the ends carefully so that no juice can escape. This makes a pointed, oval cake. Before putting it in the oven it must be slit along the middle with the scissors two or three times. It must then be brushed over with a little white of egg and dredged with powdered sugar. When baking these cakes should be covered over the top to prevent their browning too much.

There is often in most country cottages, and certainly in country rooms which are rented for the summer, a scarcity of stowaway places. There may be one bare closet; but, more often, all the receptacle the temporary resident has in which to lay away clothes is a chest of drawers or a modern bureau with drawers of the most scanty dimensions. One of her trunks consequently must be used as a part of the furniture of the room. The presence of an uncovered trunk gives an unsettled look to any room, and savors too much of the baggage car to be tolerated. There is a simple way out of this dilemma to which there can hardly be any objection. Select as the trunk to be retained one with a flat cover, the larger the better; have a thin mattress made to fit over the top. Fill this with hair or wool, so that it will be as soft and comfortable as possible. Purchase some pretty washable chintz, such as may be found at 35 and 40 cents a yard, in yard-wide goods. Make a cover for the top and sides of the little mattress, finishing it with a valance reaching to the floor when the cover is put on. Use bright braid to bind the seams of this cover, which are sewn up on the outside. Arrange it so that it can buttoned or tied out of sight firmly down over the mattress, and presto! your matter-of fact trunk has become a comfortable seat and thus contrives "a double debt to pay." Properly arranged it is a convenient depository for dresses and many other articles which are cramped and rumpled when kept in the shallow drawers of a country bureau. It is true this is an old contrivance, but it is a very useful one and is not always remembered.

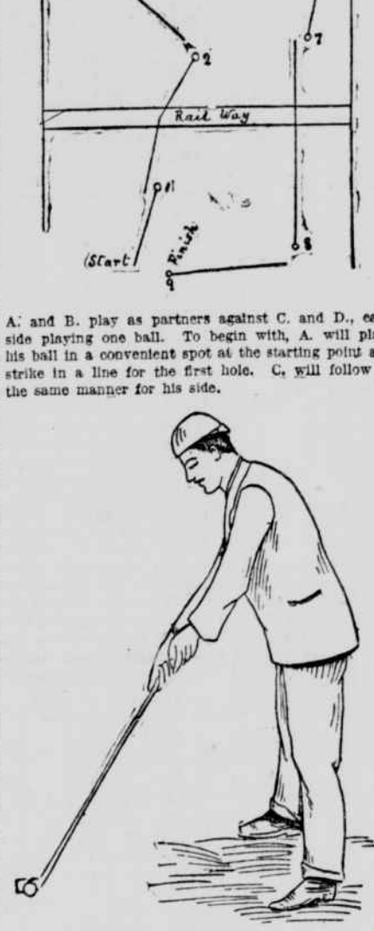
A correspondent asks that we devote a few words to the laundering of linen shirts and collars. The best method of starching these is to dip them in regular boiled starch and dry them, then restarch them in cold starch. A little borax or beeswax, or sometimes a few drops of kerosene, should be added to the boiled starch to prevent its sticking and to assist in the work of polishing; but the polish put on gentlemen's shirts at the laundries is done chiefly by the vigorous and rapid use of the polishing-iron.

Where shirts are done up at home there should be a "bosom-board" made in such a manner that the bosom may be stretched upon it and fastened down at the four corners with clamps. The worker, after getting the bosom in place, rubs it vigorously with cloth and uses the polishing-iron. A good polishing-iron is nickel-plated and is worth from a dollar to a dollar and a half. Gentlemen's turnover collars are often ironed over a form, but this is not necessary. A skilful laundress will easily turn them and use her iron in such a manner as to roll the band in the proper curving shape. She will then tie the button-holes together in order that they shall dry in this shape.

Remember in ironing shirts that everything about the ironing-board should be spotlessly clean. Have on hand abundance of salt to polish off at once any bit of starch that may cling to the iron after using. The beauty of a polishing-iron, however, should be that it is used so rapidly that no starch will cling to it. Boiled starch, if properly made and rubbed in, does not cling to the iron; nor is there any such danger from the raw starch which is used to dampen the bosom, if it is properly put in. All boiled starch, however, should be strained, a process that is very often omitted by the laundress.

Golf is the coming game! There seems hardly a doubt of it. Tennis has had its day; it has reigned without a rival for the past eighteen years as the game par excellence, and it is high time we had a change. Golf, like tennis, is simply a revival of an old game. It was played in the time of James I of England, under rules similar to those of the present day. Of late years its old-time popularity has gained a new lease of life, and the enthusiasm with which it is supported from Scotland to the south of France, and in Canada from Quebec to Manitoba, is a very fair indication of what may follow upon its introduction here. Golf is generally played by two or four persons; but an indefinite number may occupy the links at the same time. By "links" is meant the entire course over which the game is played, and this will be best understood by the following diagram, which is taken from grounds now being laid out and which happen to be intersected by a railroad. The clubs required for the game are the "driver," the "brassey," the "cleek," the "iron," the "mashie," and the "putter." These are the ones generally used, but there are others that may be added if the player so desires. The balls are of gutta percha, about one and one-half inches in diameter, and painted white, so as to be easily seen over the course. The course may consist of either nine or eighteen holes, as the nature of the ground may permit, and there is no fixed rule as to the distance at which they shall be placed apart, but ranging from 100 to 350 yards. These holes are four inches in diameter and about the same depth, and it is well to have an iron hoop or band inserted that the sides may be held in shape. The ground around the holes for some thirty feet square is kept closely mowed and is called the "putting green." Care must be taken in selecting the location for the holes that there may be variety in the surface of the land over which the ball is to be driven, a plain surface without obstructions not being in the true spirit of the game. Nature often assists the golfer in placing what are called "bunkers" or "hazards," so as to bring out the better points of a skilful player. These bunkers or hazards are virtually obstructions, and may consist of sand holes, hillocks, bushes, or, as in the case before us, a railroad track on a rather high embankment. Awkward features of almost any kind can be made available.

A course for ladies is generally made shorter and over less difficult ground. There are general rules governing the game, but special rules can be made, adapted to any particular course. A club-house is generally placed near the ninth or last hole to command a view of the finish as well as for the convenience of players. The start is made from a given point which is called the teeing ground, and near the club-house. In order to illustrate the operation of the game, we will take A., B., C. and D. as our players.



A. and B. play as partners against C. and D., each side playing one ball. To begin with, A. will place his ball in a convenient spot at the starting point and strike in a line for the first hole. C. will follow in the same manner for his side.

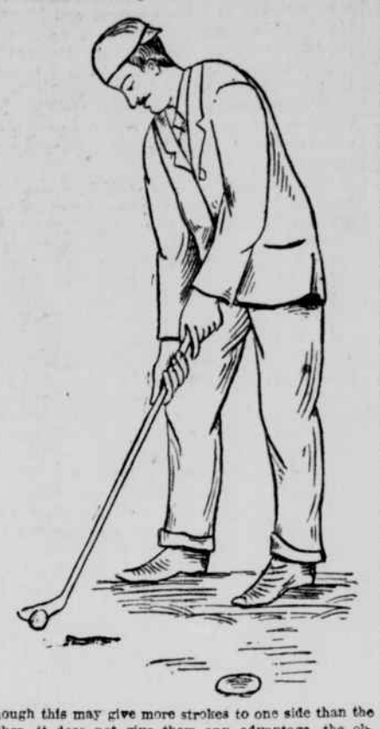
FIRST POSITION—TO ADDRESS A BALL WHEN DRIVING.

The different positions before and after striking are shown in the accompanying cuts.

After the delivery of these first strokes the ball cannot be touched in any way except in the act of striking.

THIRD POSITION—AFTER STRIKING.

victor. There is not a vast amount of excitement, perhaps, to the onlookers who may be uninitiated into the mysteries of the game, but its attractions are said



though this may give more strokes to one side than the other, it does not give them any advantage, the object being to play into the holes in as few strokes as possible. Playing into the hole is called "putting," and this is the position assumed:

Suppose A. and B. accomplish this in five strokes, C. and D. in six, it gives the first hole to A. and B. The ball is now taken from the hole, placed upon the teeing ground, one of these being located near each hole, and play is rebegun for the second hole, B. and D. taking their turn in striking off; but as between them the right of precedence belongs to the side having won the last hole, and this right is maintained even in the event of a divided hole and until their opponents succeed in winning a hole from them. A "divided hole" means that each side succeeds in "holing out," as it is technically termed, that is, in placing in the hole in an equal number of strokes. This order of play is kept up from hole to hole throughout the course until the last one is reached, the side winning the majority of holes out of the nine or eighteen played being the to be so great that spectators are soon converted into active participants.

Not one cook in a hundred understands the art of broiling properly. The cook books usually recommend "a clear fire"; but they do not always explain exactly what they mean by that term. It should be a fire that is perfectly bright and free from ashes and clinkers throughout at the bottom and top. The modern stoves usually have an arrangement for letting the fire open, so as to give a greater breadth of coals, and the heart of the fire for broiling. This is not positively necessary. If there is no such arrangement, the coals may be opened or spread a little in order to give a hot fire. All meat which is to be broiled should be seasoned lightly, dusted with flour, and exposed at once as near the fire as possible. After it has lain next to the fire for a moment on one side, turn it on the other. This process sears over the outer surface of the meat and effectively seals up the juices. After this the meat should be withdrawn several inches from the fire and broiled slowly, turning it frequently until done. The cook cannot afford to leave a steak spluttering over a fire unattended. She must stand over it and each time a drop of fat falls into the coals she must lift up the meat instantly to prevent its being smoked. If it has been properly seared over there will be very little dripping.

Another matter that is often neglected in broiling is the attention of the drafts. They should be opened wide everywhere, exactly as they are placed when the fire is kindled, in order to increase the draft up the chimney and carry away all the smoke of broiling. Broiled chicken and broiled cutlets, which require to be cooked by a somewhat slower process than beefsteak or chops, should be covered by a tin pan or bowl in order that they may be cooked through.

Our grandmothers prepared a great many very delicious pickles and preserves in which they used ginger-root. They preserved ginger, and they imported it preserved from China and the East Indies as it is now imported, though it was much more costly then than it now is. Therefore they were compelled to use apples and pears, or any of the cheaper fruits, flavored with ginger, and these preserves were almost equal to the preserved root itself. When tomatoes came in use they were prepared with ginger in the same way and now make one of our best inexpensive preserves.

To prepare pears with ginger weigh out three pounds of firm, ripe pears and peel them one by one. Divide them as you do so in two; core them, remove the flower and stem, and drop them in cold water. Have ready a syrup made about as follows: Boil two ounces of green ginger-root, scraped and sliced, in three cups of cold water, till the water is well flavored. Strain it. There should be about a pint of the liquid when strained. Lay aside the pieces of ginger. Add two pounds of sugar to the ginger-water. Bring this syrup to the boil and let it boil vigorously for five minutes. Then set it back where it will stop boiling. Stir in with a whip the white and shell of an egg mixed. Bring it forward where it will come to the boiling point again slowly. When it has about reached the boiling point draw it back and cover it closely. In fifteen or twenty minutes remove the cover, and a thick scum will be found on the syrup. Return the pieces of ginger root to this clarified syrup. Add some pieces of yellow lemon-peel if you wish, and the juice of half a lemon. Let the syrup boil up thoroughly and add the pears. Cook them in it till they are perfectly tender and clear, taking care that they are not broken.

For ginger-apples, select firm, luscious apples and prepare them in the same way—though it is not so necessary to clarify the syrup. A delicious preserve and one very similar to an East India preserve is made of the small yellow ground-tomato, prepared with ginger in exactly the same way as pears. These tomatoes are simply freed from the stem, and peeled by pouring boiling-hot water over them, or the peel may be left on and the tomato merely pricked like plums. They are about the size of plums. Boil them in the ginger syrup till they are perfectly clear and transparent, but not until they break to pieces. Ripe red tomatoes are very nice cut in slices and preserved, pound for pound, with the addition of ginger and slices of lemon cut very thin.

Citron preserved, pound for pound, is improved by adding ginger-root. Sweet green tomato pickles and ripe cucumbers made in a sweet pickle are also improved by adding ginger-root. There are many sour pickles to which a little ginger-root is an improvement. Do not confound this ginger used in pickling and preserving with the dry root used in spicing. The dry ginger-root sold by druggists and some grocery stores is of no value in preserving. Neither can you get the same flavor from enclosing ground ginger in a bag and boiling it in syrup. Both these substitutes for the green root give a rank, coarse flavor to pickles and preserves. What is needed is the green ginger-root, which is brought to our New-York markets at this season and later from the West Indies. It is a thick green root, and when in good condition may be easily scraped free from its skin and cut in slices. When it is poor it is withered and full of black spots. It commands from 15 to 20 cents a pound in the New-York markets.

A subscriber sends us the following:

Dissolve a little gum arabic in a little water so that it is rather thick, put enough plaster of Paris into this to make a thick paste. Cement broken pieces of china together, and in half an hour they cannot be broken in the same place. Hot water seems to make it more firm.

For cleansing silver and brass add to one quart of rain-water two ounces of ammonia and three ounces of precipitated chalk. Bottle and keep well corked; shake before using. Wash silver in hot soapy water and rinse in clean hot water.

People usually begin to take care of their eyes when they give them trouble or show in some way signs of weakness. This is like locking the stable-door after the horse is gone. A simple rule to follow in reading or writing is to sit in such a way that if a small ball were projected from the direction of the light to the work it would fly from the eye and not rebound toward it. The light should be so arranged that it should not recoil to the eye; therefore, in reading, writing or in handwork a person should not face the light, but the light should fall over their shoulder—over the left one if the person is right-handed, and over the right one if he is amazed with his left hand. If the eyes begin to pain during work it is a warning to stop at once. There is no more foolish habit than the common one of reading in the twilight or by any imperfect light. The eye is far too delicate an organism to be trifled with in any such way. The condition of the general health also has a great deal to do with the eye. It is, therefore, dangerous for a person in very ill health, or when recovering from a long illness, to use their eyes as freely as when in perfect health. It is a mistake for a near-sighted person, or for one whose eyes have become worn with age, to put off the use of glasses. All oculists are agreed on this point. Neglect to wear glasses at the proper time may permanently injure the eyesight. In case some foreign particle gets in the eyes it is usually under the upper eyelid. If the eyes are shut tight and a tear-drop is allowed to pass around the ball, the obstruction will usually be washed out on the lower lid, where it may be easily removed. Taking hold of the upper lid at the corners after the eye is shut and pulling it down will start tears. Sometimes, if this fails, a soft fold of linen passed under the eyelid may be efficacious; but if the spot is still irritated, it is best to see a physician as soon as possible, for it may be something that has passed into the eye so closely that it may need a surgeon's instrument to remove it. Lay a fold of linen wet with cold water over the eye while waiting for the physician. The so-called eye-stones are dangerous to use. A poultice should never be put on the eye except under a physician's direction. It is a common thing for the eyelids to become sore from cold, and matter sometimes gathers upon them. An application of warm tea or of warm water is as efficacious as anything to wash away these accumulations. The eyelids may then be oiled with a little olive oil or pure glycerine to prevent the matter from hardening upon them. A good way to strengthen the eyes is to wash them in clear, cold water, holding a little water in the hand and opening the eye in it. There is no remedy for either far or near-sighted eyes except the use of glasses.

"Die schone Tagen sind vorüber Prinz." are the opening words of Schiller's "Don Carlos," and they are brought again to mind by the first branch of golden rod which the children have brought triumphantly in, serenely indifferent as to the flight of time. Yes, the summer is going—the beautiful days of out-door life, the warm, delicious weather and all the happy occupations of this delightful season are slipping all too rapidly away. Our pleasures therefore in welcoming an old favorite (for who does not love the golden rod) is tempered by the thought that its bright advent marks an epoch in the summer's brief life. Already a few red leaves are appearing on the sumach, and the first little aster, the tiny herald of its huge many colored family, shows itself here and there. Among the brakes a brown fern appears now and then, the whole face of nature is slowly changing. It is like the first gray hair, the first wrinkle, and gives a tinge of melancholy to the brightness of the year. "Look at this picture," said a celebrated artist a day or two ago, "I painted that bit yesterday, and the rest a couple of weeks ago, and only see the change in color!"

Decorators, however, are welcoming the graceful yellow plumes as an addition to their portfolio of designs. Here is an arrangement, for instance, which

would look charming, coarsely embroidered on gray linen crash.

The "French knot" stitch, already described in The Tribune, makes a most effective stitch for golden rod.

The old-fashioned cook knew only two ways of raising her cake—one was with yeast and the other was with the white of eggs and delicate beating. She knew to perfection all the arts of beating, stirring and folding known to the modern cooking school, but it is doubtful if she could have explained all these processes. She was too prone to call these processes a knack, and to explain all her methods by the remark that some were born cooks and some were not. The mystery is how she ever was capable of handing down the mass of culinary knowledge which she certainly possessed. Of baking powders she knew nothing. They had not been invented. She raised a few ginger cakes by use of saleratus and molasses, for the early cake baker had no cream of tartar or fine soda. Saleratus was a comparatively coarse compound, fit only for coarse cakes. The finest cakes, like old-fashioned poundcake and spongecake, were raised wholly with eggs, and baked in perfect ovens with a precision which has made modern housekeepers despair of success in their making. For plain cake, the old-time housekeeper depended wholly upon the yeast. Hartford election cake is one of these old yeast cakes, or loaf cakes, as they were frequently called. The old Connecticut rule for Hartford election cake, which is one of the best of the loaf cakes, was two pounds of sugar, two pounds of butter, four eggs, a quart of milk, two cups of yeast, two pounds of raisins, half a pound of citron, half an ounce of nutmeg and five pounds of dried and sifted flour. Beat the butter and half the sugar to a cream and mix very fine in the flour, then add half the milk, "bloodwarm" in summer and hot in winter, but not hot enough to scald the yeast. Add the yeast and beat thoroughly. Add also the eggs and finally the remainder of the milk. Beat the batter thoroughly. Let the cake rise over-night, and in the morning beat it again and add the remainder of the sugar. Let the cake rise five or six hours longer, or till it is very light. Then add the fruit, pour it into pans and let it rise three-quarters of an hour in the pans, then put it in the oven and bake one hour. Another method of making loaf cake was with bread dough. The tested rule for this is three cups of risen dough, one and a half cups of sugar, three-quarters of a cup of melted butter, three eggs, a cup of raisins and half a nutmeg. Mix the sugar and butter into the dough with the hand; then beat the batter vigorously, working the ingredients thoroughly together. Add the raisins last of all. The rule is to work the ingredients together for a quarter of an hour before adding the raisins. Pour the batter into buttered pans and let it rise in them for half an hour; then let it bake for an hour in an oven after the bread is taken out.

A feature of these cakes was a thick icing which completely covered them. The simplest way to make white icing is to boil it, and for the benefit of those who have not followed the recipes given before, we repeat a simple rule for boiled icing. Measure out a cup of granulated sugar; add five tablespoons of water; stir the water and sugar together till the sugar dissolves, but do not stir it afterward. Let it boil till it ropes—that is, till a little taken up with a teaspoon forms a continuous string, instead of falling in drops like a thin liquid. Have the white of one egg beaten thoroughly. Let some one pour the thick syrup into the white of the egg while you beat it. Beat it for two or three minutes till it is thick and creamy. Pour it instantly over the cake to be iced, as it will harden in a few moments after it is cold.

There are many delicious temperance drinks which are especially refreshing in midsummer. One of the best of these is the old-fashioned root-beer, made wholly of mountain roots and herbs. The old-time rule for it was one part of black birch bark, one part wintergreen leaves and stems, one-half the quantity of spruce twigs, one-quarter the quantity of prince's pine and a small root of fennel to every six gallons of water used. Pour cold water over the herbs and roots and bring them to the boiling point, boiling them till their strength is extracted. Strain off the water. If there is too strong a flavor, dilute it with water. Add a pound of sugar to every gallon of the mixture, and a cup of yeast. Let the mixture be lukewarm when the yeast is added. It should stand twenty-four hours and be stirred frequently. At the end of this time bottle it or pour it in a small keg. It makes a refreshing and wholesome summer drink.

Ginger beer is also an excellent summer beverage. It is easy to make, as it contains no materials except those found in the ordinary store closet or the druggists' shops. Boil eleven ounces of ginger-root, or ordinary ginger tied in a bag, for half an hour, in a gallon of water with the yellow peel of two lemons. Then add eight gallons more of water, ten pounds of sugar, the juice of four lemons, half a pound of honey and three pints of yeast. Strain it when cold, add the white of one egg well beaten, and let the beer stand for four days. Then bottle it.